

Salad, Low Gluten options available. (Meals prepared in a

facility with wheat, nuts & milk) Menu Subject to Change. If you

are not at lunch by 12:05pm your meal is not guaranteed.

		TO 1577-	71 7 6 cp
	Jani	IAP	
	1 2 3 3 3 3 3		2017
AFE Monday	Tuesday	Wednesday	Thursday

IENDS, FOOD & FUN	2 12 2 2		49 8	V 5 " " " B
2 CLOSED	3	4 3 3 5	·5. 3	6 Latte Day
	Breaded Chicken Breast	Liver OR Roasted Chicken	Meatloaf	Coffee with a Cop
Sept Trops	Baked Potato with Sour Cream	Baked Sweet Potato	Baked Potato with Sour Cream	Jewel Pork
T 74 2 1	Asparagus	Yellow Squash & Red	Glazed Beets	Sweet Potatoes
77	Seasonal Fruit	Peppers '	Almond Peaches	Canned Pears
*	Multigrain Bread	Fruit Whole Wheat Roll	Whole Wheat Roll	Whole Wheat Roll
9	10 Roasted Red	11 Walking with	12	13 Latte Day
Salmon with Dill	Pepper, Mozzarella & Basil Stuffed Chicken	Ease Walking with	Lemon Rice Stuffed	Beef Stuffed
Sauce	Brown/Wild Rice Blend	Roast Pork with Gravy Mashed Yukon	Cod	Peppers
Oven Browned Potatoes	Tossed Salad with	Potatoes	Brown/Wild Rice Blend	Marinated Fresh
Green Peas	Balsamic Dressing	Mixed Vegetables	Marinated Green beans	Vegetables
Whole Apple	Whole Orange	Grapes	Fresh Fruit	Canned Apricots
Whole Wheat Roll	Whole Wheat Roll	Whole Wheat Herb Bread	Whole Wheat Roll	Whole Wheat Roll
16	17 Bill-piano	18 Lunch n Learn	19 Resource Talk	20 Latte Day
Caribbean Pork with Gravy	Baked Tilapia with Tartar Potatoes O'Brien	Roasted Turkey with Gravy	Beef Stew with a Biscuit	Smothered Chicken burrito in a Whole Wheat Tortilla
Sweet Potatoes	Green Peas	Potato Wedges	Tossed Salad with	Black Bean Relish
Cauliflower	Tossed Salad with	Green Beans & Mushrooms	Ranch Dressing	Guacamole & Sour
Grapes	Ranch Dressing	Tangerine	Whole Apple	Cream
Whole Wheat Roll	Whole Wheat Roll	Whole Wheat Roll		Lettuce & Tomato
				Bananas & Oranges
23	24	25 Birthday Lunch	26	27 Latte Day Chinese New Year
Chili Con Carne	Pork with Apple Glaze	Herb Baked Chicken	Spaghetti & Meatballs	Spring Roll with Duck Sauce
Cornbread	Roasted Red Potatoes	Mashed Potatoes with Gravy	Tossed Romaine	
Mixed Greens with Balsamic Dressing	Stewed Tomatoes	Tossed Salad with	Salad with Italian Dressing	Szechwan Chicken
Fruit	Pineapple Chunks	Ranch Dressing Whole Orange	Banana	Brown Rice
	Whole Wheat Roll	Whole Wheat Roll	Garlic Bread	Asian Slaw Seasonal Fruit
30	31			
Oven Fried Chicken	Beef Lasagna	For reservations please call Tricia by 1:30 the business day		
Mashed Potatoes with	Italian Green Beans	before at (303) 335-4931 or e-mail BrooksCafe@louisvilleco.gov Lunch is served at 12:00,		
Gravy	Tossed Salad with	noon. Suggested donation for 60+ \$3.00; for 59 & under the		
California Vegetables	Italian Dressing	cost is \$6.25. Chef Salad, Grilled Chicken Salad, Vegetarian		

Fruit Cup

Garlic Bread

Whole Orange

Whole Wheat Roll